



# SCAFELL WEDDING PACKAGE

For couples dreaming of a Lakeland wedding, Cragwood is the ideal venue to say "I do". With its spectacular views, charming rooms and exceptional food there could be no better setting for your special day.

Our Scafell wedding package is our ultimate package filled with fabulous features that will add magic to your celebrations.

## TARIFF

from £5,260

All tariffs are based on 40 guests, however this can be increased for up to 80 day guests and 120 evening guests

Extra guests charged at  
£119 per person  
Additional evening guests  
charged at £5.50 per person



CRAGWOOD  
COUNTRY  
HOUSE HOTEL  
& RESTAURANT

Tel 015394 88177  
[www.cragwoodhotel.co.uk](http://www.cragwoodhotel.co.uk)

## OUR SCAFELL WEDDING PACKAGE INCLUDES:

Exclusivity of the entire hotel and our landscaped gardens for your ceremony, wedding breakfast and evening reception  
Reception drink  
Selection of five canapes  
Four course wedding breakfast – you choose the starter, intermediate, main and dessert  
A glass of Champagne or sparkling wine for the toast  
Half a bottle of 'Managers special' wine per person  
Evening refreshments  
Traditional cake stand and knife

Ivory table linen and napkins  
Master of Ceremonies  
Personal consultation with our in-house professional cake maker  
Breakfast in bed for the bride on the morning of the wedding\*  
Special accommodation rates for your family and friends  
Dedicated wedding co-ordinator to help plan and organise your day  
\*If choosing to stay at the hotel the night before the wedding





# SCAFELL WEDDING PACKAGE

You create your own four-course wedding breakfast – you just need to choose one option from each of these courses

## STARTERS

### King Scallops

*Butternut squash, apple, braised pig cheeks, sage jus*

### Asparagus & Feta Cheese Tartlet

*Salad, asparagus veloute*

### Quail Breast

*Carrot, smoked bacon popcorn, girolles, quail jus*

## INTERMEDIATE

### Champagne Sorbet

or

### Mango Sorbet

or

### Roasted Red Pepper & Tomato Soup

*Basil foam*

## MAINS

### Duck Breast

*Dauphinoise potato, pickle red cabbage, parsnip, blueberry gastrique, bay leaf jus*

### Pork Neck

*Grain mustard, mash, apple, savoy cabbage, smoked bacon crumb, calvados sauce*

### Herb Crust Lamb Loin

*Sweet potato, spinach, salsify, goats cheese beignet, rich lamb & rosemary jus*

## SWEETS

### Tasting Of Chocolate

*Cheesecake, ice cream, meringue*

### Twice Baked Strawberry Souffle

*White chocolate ice cream*

### Spiced Pear Crumble Tart

*Honey comb ice cream, salty caramel sauce*

(vegetarian options are available).